



FACULTY OF CULINARY ARTS

RESIT EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1103 FOUNDATION IN BAKING**

Semester & Year : SEPTEMBER – DECEMBER 2022

Lecturer/Examiner : WIJAYA LAMBARITA BIN MOHAMED NASIR

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:

PART A (30 marks) : THIRTY (30) Multiple Choice Questions. Answers are to be written in the multiple choice answer sheet provided.

PART B (70 marks) : SEVEN (7) Short Answer Questions. Answers are to be written in the multiple choice answer sheet provided.
 2. Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
 3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
 4. Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.
- WARNING:** The University Examination Board (UEB) of BERJAYA University College regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students’ Handbook, up to and including expulsion from BERJAYA University College.

Total Number of pages = 10 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. What is the English name for *Choux* ?
 - a. *Profiteroles*
 - b. Cabbage
 - c. Cauliflower
 - d. Broccoli

2. Name the term of cooking a tart shell without filling?
 - a. baked blind
 - b. dry baked
 - c. half baked
 - d. high temperature baked

3. How much 80 oz (ounce) in lbs (pound)
 - a. 7 lbs
 - b. 6 lbs
 - c. 5 lbs
 - d. 9 lbs

4. These are the product from soft roll dough **EXCEPT** :
 - a. Soft Roll
 - b. *Baguette*
 - c. Hot cross bun
 - d. Potato bun

5. What is the term of bread flour or strong flour?
 - a. flour that contains less protein / gluten
 - b. flour that contains higher protein / gluten
 - c. flour with high fibre
 - d. flour that has not been bleach

6. What is the best temperature of water in making yeast dough ?
 - a. room temperature
 - b. cold water temperature
 - c. warm temperature
 - d. none of the above

7. The type of sugar that comes from fruits?
 - a. sucrose
 - b. maltose
 - c. glucose
 - d. fructose

8. Which of these items below is **NOT** categorized as syrup?
 - a. molasses
 - b. honey
 - c. rum
 - d. malt

9. All of the below are true about fat used in baking **EXCEPT**:
 - a. to tenderize gluten
 - b. to change colour of product
 - c. to add moistness and richness
 - d. to add flavour

10. What is **NOT** the function of milk in baking ?
 - a. to delay in staling of goods
 - b. to increase crust colour
 - c. to provide richness in flavour
 - d. to create foam

11. Tuna puff, *Pithivier* and *Millefeuille* are the products of :
 - a. Sugar dough
 - b. Laminated dough
 - c. Brioche dough
 - d. Pie dough

12. Lactose intolerant is a term for ?
- a. a person who cannot take nuts
 - b. a person who can't take fat
 - c. a person who can't take dairy products
 - d. a person who can't take sugar
13. Which of these yeast is highly perishable during storage ?
- a. compressed yeast
 - b. active dry yeast
 - c. instant dry yeast
 - d. osmotolerant yeast
14. What is the items that is used in stabilizing mousse product?
- a. pectin
 - b. gelatin
 - c. agar-agar
 - d. stabilizer
15. What is the percentage composition of endosperm in flour production?
- a. 90%
 - b. 70%
 - c. 80%
 - d. 60%
16. What is the basic ingredients to make pastry dough?
- a. flour, fat, liquid and salt
 - b. flour, fat, liquid and sugar
 - c. flour, fat and liquid only
 - d. flour, fat, liquid, egg and sugar
17. The ratio of 1 part of egg white 3 part of sugar refers to?
- a. italian meringue
 - b. french meringue
 - c. american meringue
 - d. swiss meringue

18. Name a method that involves beating of butter and sugar?
- a. creaming method
 - b. two stage method
 - c. whisking method
 - d. all in one method
19. What is the simple name for Powdered sugar/ Confectioner sugar?
- a. isomalt
 - b. demerara sugar
 - c. fondant
 - d. icing sugar
20. Which heating method that the heat is transferred directly from the stove to pan?
- a. conduction
 - b. convection
 - c. radiation
 - d. steam
21. A machine that thinning the dough to a certain thickness and normally used to thin croissant dough or suga dough. The statement is refer to:
- a. divider rounder
 - b. moulder
 - c. dough sheeter
 - d. proofer
22. A finished product that is not from *Pate Brisee* base:
- a. Walnut tart
 - b. Fruit tartlette
 - c. Apple crumble
 - d. Shepperds pie

23. Chiffon cake normally being produced in which cake processing stage method?
- a. 2 stage
 - b. 3 stage
 - c. 4 stage
 - d. all in one stage
24. Which of these chocolate have added cacao butter ?
- a. dark chocolate
 - b. white chocolate
 - c. milk chocolate
 - d. compound chocolate
25. The French word *bain-marie* means?
- a. direct fire method which involves heat conduction
 - b. double boiler method which involves heating with steam pot
 - c. grilling method
 - d. salamander
26. The types of fat that is used in making the dough more flaky .
- a. butter
 - b. double cream
 - c. margarine
 - d. shortening
27. What is chiller temperature?
- a. -1 – 5 degrees celsius
 - b. 0 – 4 degrees celsius
 - c. 2 – 4 degrees celsius
 - d. 1 – 4 degrees celsius

28. Why chocolate couverture has to be tempered ?
- a. to avoid sugar bloom
 - b. to give chocolate better taste
 - c. to avoid fat bloom
 - d. to give a chocolate firm and smooth glossy finish
29. 1 pt (pint) of liquid is equivalent to how many (ml) millilitre?
- a. 500 ml
 - b. 450 ml
 - c. 473 ml
 - d. 550 ml
30. Which of these eggs is not suitable for production?
- a. chicken
 - b. goose
 - c. quail
 - d. duck

END OF PART A

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Explain the difference about the items below

a) Pastry Flour

b) Cake Flour

(10 marks)

2. Explain about these chocolate items below

a) Couverture chocolate

b) Compound chocolate

(10 marks)

3. Elaborate about the dough below

a) Lean yeast dough

b) Rich yeast dough

(10 marks)

4. Table below are refer to pie dough fault & causes. Give **TWO (2)** cause related to the fault provided

Fault	Cause 1	Cause 2
Tough		
Crumbly		
Not Flaky		
Soggy raw bottom		
Shrinkage		

(10 marks)

5. List down any **FIVE (5)** steps in making 'Pate a choux' and **FIVE (5)** products from it

- a) Steps in making *Pate a choux*

- b) products from *Pate a choux*

(10 marks)

6. Name **FIVE (5)** products produced from the sugar and syrups below :

- a) Regular refine sugar

- b) Syrups

(10 marks)

7. Describe in detail about French meringue and Italian meringue

a) French meringue

b) Italian meringue

(10 marks)

END OF EXAM PAPER